



Poggio Antico

Montalcino



2020 Lemartine

I.G.T. Toscana

ABV: **14.5%**

Total Acidity: **5.6g/L**

Grape Variety: **70% Cabernet Sauvignon,
30% Sangiovese**

Fermentation Notes:

The two varieties were harvested and vinified separately in truncated vats. Both fermentations were carried out in low temperatures (22-23°C max) and were quite regular; long maceration then followed.

Aging:

Sangiovese and Cabernet Sauvignon were blended immediately after harvest and left to age for 12 months in 225-L French barriques prior to bottling.

Harvest Date:

October 16th – 19th.

Harvest Notes:

The year has experienced a regular climatic trend, with some rain that fell in the right period, allowing for the plant's regular development. Summer did not record particularly elevated temperatures, guaranteeing excellent phenolic concentration.

Diurnal temperature variation in September yielded ripe and well-concentrated grapes.